

**MPI WEC Miami 2005
SUGGESTED MENUS**

SATURDAY

**Chapter Leadership Forum Lunch Buffet
Sponsored by Canadian Tourist Board**

Manitoba Baby Spinach Salad with thin sliced Celeriac,
Pear Tomatoes and Sourdough Croutons
Creamy Feta Cheese and Herb Dressing

Chilled Vancouver Island Peppered seared Salmon with
Wild Mushroom and Bulgur Wheat Salad and
North Gower Lemon Yogurt Sauce

Woolwich Dairy Summer Goat Cheese Salad with Arugula and
Smoked Tomato and Basil Vinaigrette

Balsamic Vinegar glazed Calgary Beets with shaved Fennel and Flat Leaf Parsley

Yukon Potato Salad with Grain Mustard, Dill and Green Onions

Saskatchewan Wild Rice and Green Apple Salad with
Raspberry Lavender Dressing

Northern Alberta braised Bison with Red Wine and Caramelized Shallots

Nova Scotia steel-head Trout with Fresh Peas, Mint and Ginger

Medallions of Montreal Capon with Herbes de Provence and
Roasted Vegetable Ragu

Baked Asparagus and Quebec Cheese Strudel with Roasted Red Pepper Sauce

Assorted Whole Wheat, Oat and Natural Grain Rolls with
Whipped Butter

Selection of Pastries

Ale Poached Pear Tart
Wild Blueberry Meringue
Rhubarb Golden Raisin Crisp
Maple Praline Bar
Chocolate Canadian Whiskey Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Hot or Iced Tea

@ \$40 per person inclusive

|

SUNDAY
“Savory” Coffee Break Sponsored by Mexico
(Option 1)

Chilled Jicama & Cucumbers
Served with Sea Salt, Lemon & Hot Pepper Sauce

Crisp Tortilla Chips
with Freshly prepared Guacamole & Pico De Gallo Salsa

Shrimp Ceviche Cocktail “Shooters”
with Lime & Avocado

Mini Empanadas
Stuffed with Smoked Chicken or Green Chili and Cheese

Aguas Frescas
Pina, Melon and Jamica

Freshly Brewed Coffee and Decaffeinated Coffee
\$15 per person ++

MONDAY

FLORIDA CITRUS CONTINENTAL BREAKFAST
Display of fresh Florida Citrus

Fresh Squeezed Florida Orange Juice, Tangerine Juice, Grapefruit Juice and Cranberry Juice

Fresh baked Citrus Muffins
Orange Cranberry, Lemon Poppy, Pineapple Brown Sugar and Blueberry Crumb

Sliced Breakfast Breads
Banana Walnut and Carrot Ginger

Individual Spinach, Herb and Feta Cheese Quiche

Fresh Berry Yogurt and Granola Parfait

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Assorted Soft Drinks and Bottled Water
@ \$16 Per Person Inclusive

"Cold Fusion"
Trade Show Luncheon

Salads

Chilled Watermelon Salad with Spicy Cress, Feta Cheese & Mint
with a light Raspberry Ginger Vinaigrette

Roasted Vegetable & Goat Cheese Stuffed Eggplant
with Sun Dried Tomato & Balsamic Vinaigrette

A selection of Petite Open Face Crostini Sandwiches
Heirloom Tomato with Fresh Basil & Lemon Pesto

Marinated Breast of Chicken
with Port braised Red Grapes & Gorgonzola Cheese

Smoked Pork Loin with Sweet & Spicy Cabbage & Toasted Macadamia Nuts

Pepper Seared Ahi Tuna with Olive & Caper Relish & Citrus Cream

Cold Entrées

Tabbouleh stuffed Portobello Mushrooms with Champaign Chive Vinaigrette

Stuffed Grape Leaves with Lamb, Pine Nuts & Cous cous
in Extra Virgin Olive Oil

Grilled Spicy Duck & Citrus Sausage with Lentil, Bacon & Scallion Salad

Desserts

Imported & Regional Cheese Display with an array of Fresh Fruits

White & Dark Chocolate Dipped Macaroons

Tropical Fruit Tartlets & Sweet Potato Brule

A selection of Hot and Cold Beverages
@ \$35 ++ per person inclusive

Chocolate Tropics PM Break – Centerplate Sponsored break

White & Dark Chocolate Dipped Tropical & Exotic Fruits
to include: Dried Pineapple, Fresh Coconut, Carambola, Dried Mango,
Apricots & Strawberries

Macadamia Nut Brittle

Milk Chocolate Cherry Almond Bark

White Chocolate Pistachio Cranberry Bark

Chocolate Dipped Frozen Bananas

Chocolate Milk & Low Fat Milk

Freshly Brewed Coffee, Decaffeinated Coffee & Hot or Iced Tea
Sponsored by Centerplate, valued at \$15.00 per person inclusive

|

TUESDAY

SOUTH BEACH SUNRISE CONTINENTAL BREAKFAST

South Florida Tropical Fruit Display

Selection of Tropical Fruit Juices
Orange, Guava, Pineapple, Papaya and Mango

Display of Mini Breakfast Pastries, Croissants and Scones

Cedar Plank Smoked Salmon served with flavored Cream Cheeses
thin-sliced Red Onion, Capers and Fresh Chopped Dill

Mini Bagels, Pumppernickel Rounds and Sweet Potato Crostinis
Honey Butter, Herbed Butter, Guava Jelly, Fresh Papaya Compote

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Assorted Soft Drinks and Bottled Water
@ \$16.00 Per Person inclusive

DALLAS CLOSING LUNCHEON

Salad/App

Smoked Gulf Coast Prawns, Stonewall Peach Balsamic Glaze, Zucchini
Pancake, Basil Oil, Serrano Ham Cracklings

Entrée

Achiote Airline Breast of Chicken, Fried Green Tomato's, Yellow Corn
Grits with Cumin Essence, Smoked Poblano Cream

Dessert

Margarita Roulade with Tequila Anglais

Breads

Honey Dandelion, Garlic Herb Biscotti, Cheddar Jalapeño Cornbread Muffins
Butters

Texas Butter, Roasted Pepper, Ancho Chili, Garlic Herb Butters
Price Per Person TBA

PM BREAK

Miami Spice Break

Crisp Plantain Chips & Tostones
with Garlic, Black Bean Dip & Fresh Mango Cream

Mini Orange and Key Lime Tarts

Banana Spice Bread

Florida Citrus Display

Fresh Tropical Juices
Guava, Papaya and Pineapple

Hot Herbal Teas

Freshly Brewed Coffee and Cuban Coffee
@ \$12.00 Inclusive